

Cytrusowy Rondel Zielarki

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **10**
- SRM **3.1**
- Style **Witbier**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.4 liter(s)**
- Total mash volume **20.5 liter(s)**

Steps

- Temp **66 C**, Time **30 min**
- Temp **52 C**, Time **15 min**
- Temp **64 C**, Time **60 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **15.4 liter(s)** of strike water to **57.3C**
- Add grains
- Keep mash **15 min** at **52C**
- Keep mash **60 min** at **64C**
- Keep mash **30 min** at **66C**
- Keep mash **15 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **21.4 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Heidelberg	2.5 kg (39.2%)	80.5 %	2
Grain	Pszeniczny	0.625 kg (9.8%)	85 %	4
Adjunct	Pszenica niesłodowana	1.25 kg (19.6%)	75 %	3
Grain	Płatki owsiane	0.5 kg (7.8%)	85 %	3
Grain	Płatki pszeniczne	0.5 kg (7.8%)	85 %	3
Grain	płatki jęczmienne	0.5 kg (7.8%)	85 %	3
Grain	płatki ryżowe	0.5 kg (7.8%)	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	30 g	60 min	4 %

Extras

Type	Name	Amount	Use for	Time
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Spice	curacao	15 g	Boil	60 min
Spice	curacao	10 g	Boil	15 min
Spice	curacao	5 g	Boil	5 min
Herb	kolendra	8 g	Boil	15 min
Herb	kolendra	7 g	Boil	5 min
Spice	skórka pomarańczy	20 g	Boil	15 min
Spice	skórka cytryny	20 g	Boil	15 min
Spice	skórka pomarańczy bergamotki	20 g	Boil	15 min

Notes

- Pierwsza przerwa w 66C to kleikowanie płatków
Aug 16, 2019, 10:40 AM